



DISCOVER BROOKSIDE



GOUREMET COOKERY
Instantly and Easily

The world's most famous chefs have long known that the secret of making ordinary dishes into gourmet delights is the use of wine vinegar or cooking wine.

No wine product can be better than the grapes and pure wine base from which it is made and the same uncompromising quality which has distinguished Brookside wines for 140 years is also found in Brookside's wine products for your kitchen.

Brookside wine vinegars, for example are produced by our fifth-generation wine makers in the *Orleans* method of Old France—slowly, naturally, in small casks. The result is a seasoning which combines the tang and zest of vinegar with the bouquet and taste of its fine wine base.

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An illustration of the care which makes Brookside the hallmark of quality is tarragon white wine vinegar. Since tarragon is harvested just twice a year, we are ready to rush it in the pre-dawn hours to the winery so that every sprig of the aromatic herb is sealed in bottles before noon of the same day.

VF WINE AND WINEMAKING
SPEC. COLL.



Given to Cal Poly Pomona 5/98

MARINADES



A marinade is a spiced liquid mixture in which meats may be immersed (marinated) for hours and even days. Marinating tenderizes and improves the flavor of meats. In the case of wild game, the marinade will diminish the strong flavor. Always save the marinade to use in basting the cooking meat.

BROOKSIDE BASIC MARINADE

3/4 Cup cooking oil
1/4 Cup Brookside Cocktail Sherry
1/4 Cup Brookside Salted Cooking Sherry
1/4 Cup Brookside's Wine Vinegar (red or white)



1/2 Teaspoon each thyme, marjoram and rosemary
1/4 Teaspoon black pepper
2 Cloves garlic, chopped
1 Bay leaf

Mix well in jar with tight-fitting lid; refrigerate. Use for marinating steaks, chops, chicken, etc.

For marinating pot roast, chuck roast, etc. add to above marinade 1/2 cup Brookside Burgundy or Zinfandel.

Shake well immediately before using. Several days of aging will improve your Marinades.



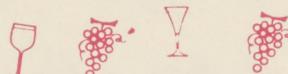
"INSTANT" MARINADES

Many chefs and housewives prefer the convenience and outstanding flavor of Brookside's "instant marinades." One is *Brookside's Cooking Magic*, a secret blend of fine California wines seasoned with salt, garlic, and spices. Just pour and use as a marinade, for basting, or adding to soups and stews.

Brookside's Salted Burgundy, Sauterne, and Sherry Cooking Wines are used in the same manner — before you have added seasoning to your taste. (Remember: these cooking wines contain salt).



TRY THIS!



Substitute *Brookside's Cooking Magic* or a Brookside table wine of your choice for water when making stews or hash.

Add *Cooking Magic* or one of the Brookside Cooking Wines to commercial salad dressings to create a special taste treat.

MEAT COURSES



BARBECUE — Marinate meat in equal parts of oil and *Brookside Burgundy Cooking Wine* (or *Cooking Magic*) overnight (or 6 to 8 hours). While barbecuing, baste meat with marinade mixture.

ROAST TURKEY — Add 1/2 cup *Brookside Sauterne Cooking Wine* (or *Cooking Magic*) to the stuffing. During roasting, baste with Sauterne Wine or *Cooking Magic*.

VEAL — Sauté with *Brookside Sauterne Cooking Wine*.

CHICKEN SAUTÉ — After browning, add one cup of *Brookside Cooking Magic* and simmer until done.

HAMBURGER — Salt, pepper and flour patties. Brown on both sides. Add 3/4 cup *Cooking Magic* and simmer for five minutes.

WIENER TIDBITS — Cut wieners in one-inch pieces. Marinate for one hour. Simmer in marinade for 10-15 minutes. Serve on toothpicks as hors d'oeuvre.



DRESSINGS



OLD GUASTI SALAD DRESSING

2/3 Cup salad oil
1/3 Cup Brookside's Wine Vinegar (red or white)



2 Teaspoons sugar
1/2 Teaspoon dry mustard

1/2 Teaspoon paprika
1/2 Teaspoon salt

1/4 Teaspoon freshly ground black pepper
1 Clove garlic, quartered lengthwise

Combine ingredients in jar with tight-fitting lid. Shake well, refrigerate. Shake well immediately before using.

ROQUEFORT DRESSING

Thorough crumble 2 ounces Roquefort cheese and combine with Salad Dressing (recipe above).



WINE VINEGAR HINTS

When boiling potatoes, corn, rice, macaroni and other starchy foods — add white wine vinegar to make food whiter, fluffier and firmer.

To create an outstanding salad dressing: add to one cup mayonnaise 4 tablespoons Brookside Cocktail Sherry, 2 tablespoons Brookside's Wine Vinegar (red or white) and 1/4 teaspoon dill weed. Stir to blend.

Adding white wine vinegar to water used in boiling lobster, crab, shrimp, or other shellfish keeps them snowy white.

Add a dash of wine vinegar to cake frosting to give it that real French Pastry taste.

The flavor of fried or barbecued fish will be enormously enhanced by sprinkling it with *Brookside White Wine Vinegar* or *René and Pierre French Type Wine Vinegar*.



WINES



To add perfection to your meals, enjoy wine with them. Just as you use white cooking wines and white wine vinegars in preparing fish and poultry — and reds with red meats — the corresponding dinner wines are popularly served with appropriate dishes. Rosé is an all-purpose light wine.

White and Rosé table wines are served chilled, reds at "room temperature" or slightly chilled.

Open wines an hour or more before serving and serve them in generous-sized glasses half-filled or three-quarters at the most. This lets the living wine "breathe," improving its bouquet and flavor.

The host of your neighborhood Brookside Winery will be pleased to suggest the best wine to complement the meal you have planned, as well as answer any questions regarding wine and its service.



Recipes

This is a collection of recipes and hints on how to win plaudits from family and friends on your culinary skill. As you try them — and experiment on your own — you'll discover that cooking with wine vinegar and kitchen wines is easy and enjoyable. Bon appetit!



BROOKSIDE SEASONED WINE VINEGAR (Herbs added)

BROOKSIDE RED WINE VINEGAR

BROOKSIDE WHITE WINE VINEGAR

BROOKSIDE GARLIC WINE VINEGAR

BROOKSIDE TARRAGON WINE VINEGAR

BROOKSIDE *salted* SAUTERNE COOKING WINE

BROOKSIDE *salted* BURGUNDY COOKING WINE

BROOKSIDE *salted* SHERRY COOKING WINE

BROOKSIDE COOKING MAGIC

SEASONING WINE

(Salt and herbs added)

BROOKSIDE WINE JELLIES

Sherry Mint

Vin Rosé

Port

Cherry (wine)

Strawberry (wine)

Orange Italiano (Vermouth)



BROOKSIDE WINERIES

the Wines of Brookside reflect your own good taste . . . because at Brookside you taste first . . . then buy the wines you like best . . . at winery prices . . . enjoy them today and every day . . . exclusively at 30 Brookside Sales Cellars & Tasting Rooms in California . . . and Arizona.



BROOKSIDE WINERIES

ALL CELLARS OPEN SEVEN DAYS

Northern California

DALY CITY

2179 Junipero Serra Boulevard
(415) 755-9927

HAYWARD

374 Jackson Street
(415) 581-9404

MT. VIEW

200 E. El Camino Real
(415) 967-9865

OAKLAND

6839 Foothill Boulevard
(415) 569-4124

RICHMOND

12967 San Pablo Avenue
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SACRAMENTO

2734 Auburn Boulevard
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9910 Folsom Boulevard
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4631 Freeport Boulevard
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1050 El Camino Real
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SAN FRANCISCO

2725 Geary Boulevard
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SAN RAFAEL

513 Francisco Boulevard
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WALNUT CREEK

2724 N. Main Street
(415) 934-9863

Arizona

TEMPE / PHOENIX

1131 West Broadway, Tempe
(602) 967-9836

TUCSON

2549 North Miracle Mile Strip
(602) 622-9214

Southern California

AGOURA

28650 W. Canwood Road
(213) 889-9090

ANAHEIM

711 S. Brookhurst Street
(714) 635-9933

BONITA

3901 Bonita Road
(714) 422-9984

COLTON

22900 Washington Avenue
(714) 825-9265

DANA POINT

34105 S. Coast Highway
(714) 496-9025

ESCONDIDO

2402 S. Escondido Boulevard
(714) 746-9815

GLENDALE

1101 Air Way
(213) 240-2906

GUASTI

9900 "A" Street
(714) 986-9377

LA HABRA

2050 W. Lambert Road
(213) 697-9054

PACIFIC BEACH

4730 Mission Bay Drive
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SAN PEDRO

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SANTA MONICA

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TORRANCE

25352 Crenshaw Boulevard
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VAN NUYS

6100 Sepulveda Boulevard
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VENTURA

6580 Ventura Boulevard
(805) 642-9867

BROOKSIDE VINEYARD COMPANY
OLD GUASTI • SINCE 1832
WINES OF ENDURING CHARACTER



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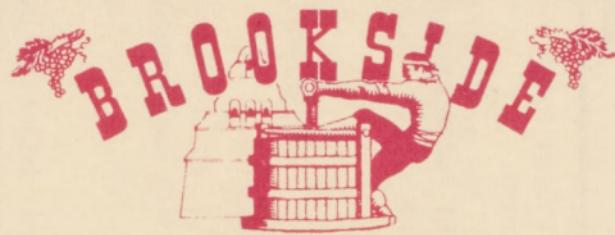
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